



Broccoli Crunch Slaw

Servings	6 side-dish servings
Prep Time	0 hours, 15 minutes
Cook Time	0 hours, 0 minutes

Summary

Don't be skeptical of the raw broccoli. As the recipe's name suggests, the crunch is really satisfying.

Ingredients

- 1 large head of broccoli
- 1/4 cup red onion, diced
- 1/4 cup almonds
- 1/4 cup dried cranberries
- 3 Tablespoons plain greek yogurt
- 2 Tablespoons low-fat mayonaisse
- 2 teaspoons lemon juice
- Couple of dashes of hot sauce
- A drizzle of honey
- Salt and pepper to taste

Instructions

1. Toast almonds in toaster oven or in a skillet with cooking spray for about 4 minutes. Cool and then chop almonds.
2. Use a large knife to thinly chop up the broccoli into a rough slaw. Add liquid ingredients and mix well.
3. Stir in red onion, almonds, and cranberries. Taste and adjust seasoning if necessary.

Sources

Adapted from Everybody Loves Sandwiches -
<http://everybodylikessandwiches.com/2010/06/broccoli-crunch-slaw/>

Related Recipes

No cooking required - http://www.localdish.net/posts/no_cooking_required